

JARDINE

RESTAURANT

SAMPLE DINNER MENU (MENUS CHANGE DAILY)

APERITIF

BUBBLY	<i>GRAHAM BECK BRUT ROSE</i>	R60
ROOIBOS SOUR	<i>BELLS, ROOIBOS, ORANGE JUICE, EGG WHITE, LEMON JUICE</i>	R75
PINK LADY	<i>PINK GIN, PINK GRAPE FRUIT, PINK PEPPERCORN AND SODA</i>	R85

STARTER

PRESSED PORK KNUCKLE AND PARSLEY, GREEN APPLE, SAUCE GRIBICHE AND BLOOD SORREL

BETROOT AND VODKA CURED SALMON, GOLDEN BEETS, ORANGE, FENNEL AND VANILLA

GRILLED KOKSTAD PORCINI TARTE FINE, AGED GRUYERE AND WATERCRESS PESTO

MAIN

STEAMED EAST COAST HAKE AND SQUID INK CANNELLONI, TOMATO FONDANT, SOFT HERB CRUST AND SPINACH PUREE

BRAISED GREENFIELDS FLAT IRON STEAK, OX KIDNEY, PEPPER SAUCE AND CARAMELISED ONION

WILLISTON LAMB, ROASTED AND BRAISED, SALSA VERDE, ROASTED CELERIAC ROOT AND HAZELNUT

BLACK LENTIL RISOTTO, ROASTED AND RAW ASPARAGUS, RAW KALE AND PARMESAN

DESSERT

WHITE CHOCOLATE PANNA COTTA, NEW SEASONS RASPBERRY AND HONEYCOMB

FIRST OF THE SEASON KLONDYKE CHERRY AND ALMOND TRIFLE

SELECTION OF SOUTH AFRICAN CHEESE, TOASTED SEED LOAF AND QUINCE

TWO COURSE R320

THREE COURSE R380

OUR MENU IS A SMALL, SEASONAL PRESENTATION OF LOCALLY SOURCED ORGANIC PRODUCE,
WHERE POSSIBLE. WE WILL DO OUR BEST TO ACCOMMODATE YOUR FOOD ALLERGIES.
10% SERVICE CHARGE WILL BE ADDED TO TABLES OF 6 OR MORE.
WE ALLOW CORKAGE OF 1 BOTTLE PER TABLE CHARGED AT R80